



Food Code Implementation Guidance from the
Washington State Department of Health
Division of Environmental Health
Food Safety Program

Retail Shellfish Requirements



Food Code References:

3-202.17
3-202.18
3-203.11
3-203.12

Definitions:

Commingle

To combine shellstock harvested on different days or from different growing areas; or to combine shucked shellfish from containers with different container codes or shucking dates.

Dealer

A person certified by DOH as a shellstock shipper, shucker-packer, re-packer, re-shipper, or depuration processor.

Shellstock

Raw, in-shell molluscan shellfish.

Shucked Shellfish

Molluscan shellfish that have one or both shells removed.

Shucker-Packer

A person certified by DOH to shuck and pack shellfish.

FOOD CODE REQUIREMENT FOR IDENTIFICATION OF SHUCKED SHELLFISH

Raw SHUCKED SHELLFISH must be obtained in containers which bear a legible label that identifies the name, address, and certification number of the SHUCKER-PACKER. The label must also include the “sell by” date for packages of less than one-half gallon or the date shucked for packages larger than one-half gallon.

FOOD CODE REQUIREMENT FOR IDENTIFICATION OF SHELLSTOCK

Each container of SHELLSTOCK must have the certified shellfish DEALER'S tag with required harvest information. The tags must have the following information in order:

1. DEALER'S name, address, and certification number
2. Original shipper's certification number
3. The date of harvest
4. The harvest location, including water body and specific site designation
5. The type and quantity of shellfish
6. The following statement in bold, capitalized type: “This tag is required to be attached until container is empty or retagged and thereafter kept on file for 90 days”

REPACKAGING OF PRODUCT AT FOOD ESTABLISHMENTS

SHELLSTOCK may be repackaged in consumer self-service containers if each self-service container is plainly marked with the type and quantity of shellfish, harvest location, date of harvest, and DEALER'S certification number, or otherwise marked with a code that links the product with the tag or label information. SHUCKED SHELLFISH may **not** be removed from the original container and repacked by the food establishment into consumer self-service containers.

REMOVAL FROM THE ORIGINAL CONTAINER FOR DISPLAY

For dispensing to the consumer, SHUCKED SHELLFISH or SHELLSTOCK may be removed from the original container and displayed on drained ice or held in a display container if:

- the required label or tag information is retained and correlated to the dates when the shellfish is sold or served; and
- the products are protected from contamination.

COMMINGLING

COMMINGLING of SHELLSTOCK is prohibited, except containers of SHELLSTOCK harvested on the same day and from the same growing area may be combined.

RECORD KEEPING REQUIREMENTS

A SHELLSTOCK tag must remain on the SHELLSTOCK container until the container is empty and must be retained for 90 calendar days. The record keeping system for maintaining SHELLSTOCK tags must be an orderly, chronological system that correlates with the dates of product sale or service and is acceptable to the regulatory authority.

NOTE: This fact sheet is a compilation of major food safety rules regarding the given topic and is not designed to replace reading the Food Code.

